

Please type a plus sign (+) inside this box → [+]

PTO/SB/05 (12/97)

<b>UTILITY PATENT APPLICATION TRANSMITTAL</b>  <i>(Only for new nonprovisional applications under 37 CFR 1.53(b))</i>	Attorney Docket No.	PB2	Total Pages	29
	First Named Inventor or Application Identifier			
	Paul BOBROWSKI et al.			
	Express Mail Label No	EL703413481US		

<b>APPLICATION ELEMENTS</b>  <i>See MPEP chapter 600 concerning utility patent application contents</i>	TO	<b>Assistant Commissioner for Patents Box Patent Application Washington, DC 20231</b>
---	----	---

1. ☐ Fee Transmittal Form (e.g., PTO/SB/17) *(Submit an original, and a duplicate for fee processing)*
2. ☒ Specification [Total Pages [25]]
3. ☒ Drawing(s) (35 USC 113) [Total Sheets [1]]
4. ☒ Oath or Declaration [Total Sheets [3]]
  - a. ☐ Newly executed (original or copy)
  - b. ☐ Copy from a prior application (37 CFR 1.63(d))  
*(for continuation/divisional with Box 17 completed) [Note Box 5 below]*
    - ☐ DELETION OF INVENTOR(S) Signed statement attached deleting Inventor(s) named in the prior application, see 37 CFR 1.63(d)(2) and 1.33(b).
5. ☐ Incorporation By Reference (usable if Box 4b is checked) The entire disclosure of the prior application, from which a copy of the oath or declaration is supplied under Box 4b, is considered as being part of the disclosure of the accompanying application and is hereby incorporated by reference therein.
6. ☐ Microfiche Computer Program (Appendix)
7. ☐ Nucleotide and/or Amino Acid Sequence Submission (if applicable, all necessary)
  - a. ☐ Computer Readable Copy b. ☐ Paper Copy (identical to computer copy)
  - c. ☐ Statement verifying identity of above copies

### ACCOMPANYING APPLICATION PARTS

8. ☐ Assignment Papers (cover sheet & document(s))
9. ☐ 37 CFR 3.73 (b) Statement *(when there is an assignee)* ☐ Power of Attorney
10. ☐ English Translation Document *(if applicable)*
11. ☐ Information Disclosure Statement (IDS)/PTO-1449 ☐ Copies of IDS Citations
12. ☐ Preliminary Amendment
13. ☒ Return Receipt Postcard (MPEP 503) *(Should be specifically itemized)*
14. ☐ Small Entity Statement(s) ☒ Statement filed in prior application. Status still proper and desired
15. ☐ Certified Copy of Priority Document(s) *(if foreign priority is claimed)*
16. ☐ Other: a) Make the references on the parent application(s) of record herein *(see MPEP 2001.06(b))*.  
b)

17. If a **CONTINUING APPLICATION**, check appropriate box and supply the requisite information:

☐ Continuation ☐ Divisional ☐ Continuation-in-part (CIP) of prior application No: \_\_\_\_\_

### 18. CORRESPONDENCE ADDRESS

☐ Customer Number or Bar Code Label 545 or ☒ Correspondence address below  
*(Insert Customer No. or Attach bar code label here)*

Anthony H. Handal

Reg No.: 26,275

Handal & Morofsky

80 Washington Street

Telephone: (203) 838-8589

Norwalk, CT 06854 USA

Fax: (203) 838-8794

09/05/00  
jc903 U.S. PTO

09/05/00

jc936 U.S. PTO  
09/655598  
09/05/00

Inventors:

Paul BOBROWSKI et al.

## MACA PRODUCTS AND THEIR USES

### CROSS REFERENCE TO A RELATED APPLICATION

This application claims benefit of United States Provisional Application No.: 60/152,468, filed September 3, 1999, in the name of Paul Bobrowski and others.

### BACKGROUND OF THE INVENTION

#### 1. Field of the Invention

- 1 The present invention relates to maca products and their uses. Maca is a root
- 2 vegetable grown in South America for human and animal consumption. More
- 3 particularly, the invention relates to new maca food products and to methods of
- 4 marketing and making such new products.

5

1

2       **2.     Description of Related Art Including Information Disclosed under 37 CFR**3               **1.97 and 37 CFR 1.98**

4 "Maca" is the common name of a cruciferous South American root vegetable found  
5 high in the rather barren Andean plateaus of the Puna region of Peru. The common  
6 Latin name of maca is *Lepidum meyenii*, although it has been suggested that the  
7 plant should be called *Lepidum peruvianum*. Maca has been cultivated for thousands  
8 of years and is a staple in the diet of today's indigenous Andeans who also use it  
9 extensively as an animal feedstuff. However, maca is not employed in old world  
10 agriculture as are other South American crops such as potatoes (*Solanum tuberosum*),  
11 tomatoes (*Lycopersicon esculentum*) and maize (*Zea mays*). Maca is not related to  
12 these common crops, but is believed to be the only true crucifer native to South  
13 America. It is a member of the *Brassica* family which includes broccoli and brussel  
14 sprouts.

15

16 The tuberous roots can be dried in the sun and stored for periods of up to several  
17 years, while retaining nutrients. Maca is consumed fresh or dried. The tubers can  
18 be roasted and eaten directly, like potatoes. They have a unique tangy taste and an  
19 aroma that has been likened to butterscotch. The dried tubers can be hydrated  
20 overnight and parboiled in milk or water until soft to make a sweet aromatic  
21 porridge. The rehydrated tubers can be comminuted and mixed with fruit juice and  
22 milk to prepare juices and cocktails. Maca jams and puddings are also popular in  
23 some areas. The leaves, raw or cooked have a hot cress-like flavor and can be used  
24 as greens in summer salads. They are also a choice feed for fattening domesticated  
25 animals, for example sheep, for the table.

26

27 Maca has been used for centuries to enhance fertility in humans and animals and in  
28 particular to combat altitude-related sterility. It has been believed to improve both  
29 physical and mental capacities and has been used in Peruvian herbal medicine to

1 treat a variety of conditions including anemia, tuberculosis, menstrual disorders,  
2 menopause symptoms, as well as sterility and other reproductive or sexual  
3 disorders as well as to enhance memory.

4  
5 Nutritionally, maca's composition resembles the beneficial qualities of cereal grains  
6 such as maize, rice and wheat, yet has the desirable size and easily harvested  
7 properties of a root vegetable, and is easily stored. Typically, maca has five times  
8 more protein, four times more fiber and less fat than potatoes. It has a favorable  
9 ratio of unsaturated fat to saturated fat.

10  
11 Additionally, maca is rich in important minerals such as potassium, iron, calcium,  
12 manganese, copper and zinc. For all these reasons, it is a nutritionally highly  
13 desirable vegetable. Furthermore, maca contains five natural sterols, making it a  
14 popular supplement for athletes and body builders, as well as isothiocyanates and  
15 glucosinolates which, by analogy with other cruciferous vegetables, may provide a  
16 protective effect against cancer. Accordingly, maca is a highly desirable vegetable  
17 providing benefits that could be widely utilized.

18  
19 At the time of this invention, maca is an important factor in the economy of the  
20 Puna region of Peru, providing local sustenance, animal feed and income from sale  
21 of maca products outside the Puna region. One such exported product is a fine  
22 powder prepared from dried maca roots which is available in Peruvian cities and to  
23 affluent consumers in the industrialized world. The powder is typically marketed  
24 in 500 mg or 1000 mg capsules, or as a supplement to be added to drinks.  
25 However, the demand for maca products outside the Puna region is limited.

26  
27 Capsules and powdered maca have a number of drawback as sources of maca.  
28 Many people have difficulty with, or dislike capsules which are not consumed as  
29 ordinary foods but are taken as an adjunct to meals, like medicine. Maca powder is

1 a somewhat concentrated form of maca, by virtue of the drying step or steps  
2 required to make the powder, which has a pronounced flavor that is unattractive  
3 and too strong for many people. For others, the maca flavor is an acquired taste.  
4 Like other acquired tastes, the flavor may not be immediately appealing, but it can  
5 improve with experience.

6  
7 Accordingly, conventional maca powder products recommend adding the powder  
8 to drinks. Naturally, maca imparts its own flavor to drinks and adds a textural  
9 perception neither of which may be appealing. Also, the flavor may still be too  
10 strong if adequate amounts of maca for nutritional purposes are used, and there are  
11 few drinks that effectively complement the maca flavor.

12  
13 It would be desirable to market maca and provide maca products that enable  
14 affluent consumers in the industrialized world readily to consume beneficial  
15 quantities of maca. It would also be helpful to the economy of the Puna region of  
16 Peru, and to comparable regions elsewhere that might benefit by cultivating maca,  
17 if demand for maca in the United States and other industrialized countries could be  
18 increased.

19  
20 BRIEF SUMMARY OF THE INVENTION

21 The present invention solves the problems of increasing the demand for maca and  
22 of providing maca in an appealing form, whereby beneficial quantities can readily  
23 be consumed, by providing, in one aspect, shaped solid food products  
24 incorporating an effective amount of maca, the source for the maca comprising dry  
25 powdered maca root.

26  
27 Preferably, the food product is a cooked food product, for example bread, chips or  
28 pet treats, but it may be a product which is intended to be cooked before being  
29 consumed, for example pasta, gnocchi or tortilla. A number of preferred

embodiments of the invention include one or more grain flours, for example wheat, rye, spelt and so on, in the food product. Some preferred embodiments also include one or more herbs or spices, or a mixture of herbs and spices, selected to complement, enhance, or mask the maca flavor. A wide range of other food ingredients may be included, for example, eggs, oils, fats, sugar, nuts, salt, molasses and flavorings to provide a variety of different maca-containing food products for example bagels, pizza crusts, muffins, crunches and so on.

One preferred ingredient is egg white which is helpful in integrating maca into cooked food products, for example pastas and breads. In breads, a combination of maca and egg white can improve the elasticity of breads which is helpful in providing a light bread, or bread-like product, for example muffins or cakes.

Surprisingly, shaped food products can be provided which contain nutritionally effective quantities of maca yet which have structural integrity and good consistency when dried or cooked and are palatable, or indeed flavorful. Though maca powder is a preferred form of maca for incorporation in foodstuffs, pursuant to the invention, and maca powder has flour-like consistency, cooking tests of maca powder mixed with water suggest maca lacks the desirable cooking characteristics of wheat flour.

The invention includes dry powdered maca packaged in bulk for sale to consumers, preferably in containers each of which has a hermetic, tamper-resistant seal and which can be used to store the maca supply between uses. Preferably the maca container is provided with a quantitative dispensing device, for example a measuring scoop. Preferably also, the container is accompanied by one or more recipes for shaped, cooked maca products, or with one or more sources for such information, or with recipes and a source for additional information, for example a web site.

1 The dry powdered maca product may be substantially pure maca or a composition  
2 of maca and one or more grain flours, the composition comprising for example  
3 from 10 to 90 percent maca by weight. Other dry recipe ingredients can be added  
4 to the maca powder or maca mixture. The maca powder is partially cooked in the  
5 drying process. By instructing the consumer to prepare cooked products from  
6 drying powdered maca, the palatability of the end product to many consumers can  
7 be assured. Thus the invention also provides a two-stage process of providing  
8 maca-containing foods whereby maca plant materials are dried, with partial  
9 cooking, and preferably are reduced to a powder, then subsequently mixed with  
10 other food ingredients and cooked further to provide a cooked maca-enriched food  
11 product.

12  
13 The invention also contemplates methods of making maca-containing food  
14 products and methods of marketing maca, wherein consumers are provided with a  
15 bulk source of powdered maca and are directed to consume effective quantities of  
16 maca in appealing and palatable forms to provide nutritional benefits attributable  
17 to maca consumption.

#### 18 19 BRIEF DESCRIPTION OF THE DRAWING FIGURE

20 One or more embodiments of the invention and of making and using the invention,  
21 as well as the best mode contemplated of carrying out the invention, are described  
22 in detail below, with reference to the examples, and the single exemplary figure of  
23 the accompanying drawings which illustrates one suitable packaging form for a  
24 marketing a powdered maca product, according to the invention.

#### 25 26 DETAILED DESCRIPTION OF THE INVENTION

27 One problem with the way in which maca is marketed to affluent consumers of  
28 industrialized societies is that consumers who follow the vendors'  
29 recommendations may not consume sufficient maca to obtain its nutritional

1 benefits.

2

3 Thus, conventional wisdom regarding maca in industrialized societies provides 500  
4 or 1,000 mg capsules of maca, or of powdered maca supplement, and promotes or  
5 suggests aphrodisiac qualities of maca. Such claims may, on the face of it, find  
6 some basis in the use of maca for centuries in South America to promote fertility in  
7 domesticated animals at high altitude, and in the indigenous peoples' beliefs that  
8 such benefits may be shared by humans. Furthermore, scientific studies have  
9 shown that maca increases both male and female fertility of sheep and can increase  
10 both litter size and number in guinea pigs. The difficulty is that both the folklore  
11 and the scientific studies are based upon the consumption of maca as a food and in  
12 quantities of at least 20 grams dry maca per day for at least 15 days. This data  
13 suggests that a daily intake of forty to fifty 500 mg capsules would be needed to  
14 provide an equivalent intake in capsular form, clearly an impractical quantity.

15 Applicant is not aware of any teaching suggesting that consumption of such small  
16 quantities of maca as one gram per day, which is to say less than 0.2 grams protein  
17 equivalent, will provide any nutritional or medicinal benefit.

18

19 Accordingly, the invention provides maca-containing food products, suitable for  
20 commercial distribution, and methods of making such food products, which  
21 products and methods permit enable consumers, even consumers not culturally  
22 familiar with maca to obtain the nutritional benefits of maca in a convenient and  
23 palatable manner. Nutritional benefits generally accrue over a period of time so  
24 that nutritional beneficial foodstuffs should be palatable and attractive to encourage  
25 regular consumption. The maca food products of the invention facilitate the  
26 consumption or ingestion of beneficial quantities of maca on a daily or comparably  
27 regular basis for extended or indefinite periods of time, for example two, four or  
28 more weeks or more, or three or six months.

29



1     *Proportions*

2     The maca-containing food products of the invention comprise a broad range of  
3     largely cooked foodstuffs, especially foods which are cooked after adding maca,  
4     preferably in dried and powdered form. The maca can be additional to  
5     conventional ingredients, or it may wholly or partially replace one or more  
6     ingredients. In a number of preferred embodiments, such as pasta, breads, cookies,  
7     muffins and other baked goods, maca powder can partially or wholly replace grain  
8     flour that would be used in conventional recipes. The proportion of maca in such  
9     food products can vary quite widely, the lower limit being preferably sufficient to  
10    provide a significant benefit when the food product is consumed on a regular basis,  
11    or for a particular purpose, and the upper limit being such as to permit a  
12    dimensionally stable, palatable product to be formulated. Proportions herein are,  
13    unless otherwise stated, by weight, based upon a product's total ingredient weight  
14    prior to cooking.

15  
16    Thus, it is preferred that the food product comprise significantly more than one  
17    percent by weight of the total food product ingredients, before cooking. For  
18    example the proportion of maca is preferably at least three percent, but more  
19    preferably at least five percent, and in most cases at least 10 percent by weight of  
20    the food product. While there is no particular upper limit to the proportion of maca  
21    that can be used, it is generally preferred that maca comprise a minor proportion of  
22    the foodstuff so as not to overwhelm the conventional character of the food  
23    product.

24  
25    Preferably maca comprises less than 40 percent by weight of the food product, and  
26    in most cases not more than about 25 percent. A useful range of maca for many  
27    products, for example, pasta, breads, specialty breads and pizza, as well as for  
28    animal foods such as pet treats, is about 10-20 percent by weight. Other foods such  
29    as crunches may employ less than about 10 percent maca, while still further foods,

1 for example chips or granola, may employ higher proportions of maca in the range  
2 of about 25-35 percent by weight.

3  
4 Preferably maca powder is used in combination with a grain flour, for example  
5 wheat flour, spelt flour, corn flour, rye flour or rice flour. However vegetables  
6 flours, for example potato or yam may also be combined with maca or with maca  
7 and one or more grain flours to serve as the flour ingredient of foods such as pastas,  
8 breads, pastry foods, and cakes. In such high-flour foods, maca preferably  
9 comprises from about 10 to about 70 percent by weight of the flour component of  
10 the food, more preferably from about 20 to about 40 percent by weight of the flour  
11 component. In foods which customarily employ a lesser proportion of flour, for  
12 example gnocchi (made from cooked potatoes rather than potato flour), candy  
13 crunches, granola and animal treats or feeds such as horse nuggets, maca may  
14 comprise a high proportion of the flour component, for example from 50 to about  
15 100 percent of the flour component.

16  
17 By eating such foods, knowing the proportion of maca, an individual may readily  
18 consume substantial amounts of maca in excess of 10 gm per day, for example 20, 30  
19 or 40 or more grams per day of maca, referring to the weight of the dry powder.  
20 Also, it would not be difficult to consume higher quantities such as 50 to 100 gm per  
21 day, if desired. By selecting particular foods to their liking and gradually  
22 increasing the proportion of maca in the foods selected, or their daily intake, an  
23 individual may easily plan a program to acquire a taste for maca.

#### 24 25 *Drying Maca*

26 Dry, powdered maca for use in the practice of the invention can be prepared by  
27 comminuting maca tubers, after washing thoroughly, e.g. triple washing, for  
28 example by slicing and blending, preferably after peeling, and then drying the  
29 comminuted tubers at a temperature in the range of about 105-200 °C, preferably

1 about 120-140 °C, more preferably about 130 °C, to a desired dryness, preferably to  
2 a constant weight. One standardized drying method is specified as AOAC 925.10  
3 method (Association of Official Analytical Chemists, "AOAC", 1990). The dried  
4 product is then ground to a desired mesh, for example to provide a powder  
5 comparable with all purpose flour. Preferred for use in the examples set forth  
6 herein is a powdered product dried at about 130 °C to a constant weight. Such a  
7 product is expected to be marketed by Rainforest Phytoceuticals, Delmar, NY in a  
8 one pound container such as is described with reference to Figure 1.

9  
10 *Packaging*

11 It is a feature of the invention to provide maca in a suitable commercial package to  
12 be convenient and attractive to consumers in industrialized nations such as the  
13 United States, Japan and European countries. Preferably the maca is packaged in a  
14 container suitable for commercial distribution in such countries, and will keep the  
15 maca in good condition for a satisfactory storage period, for example at least three  
16 months. Preferably, also the package should be difficult to tamper with, and should  
17 preserve the maca to be delivered to the consumer in good condition. Further  
18 desirable package features are that it be convenient to the consumer and include a  
19 useful dispensing structure or device. Still further, it is desirable that the packaging  
20 permit storage and reuse by the consumer, or other end user such as restaurant,  
21 bakery, commercial kitchen or the like. For consumers, packages of 8, 16 or 32  
22 ounces (about 227, 453 or 906 gm, respectively) provide a suitable bulk supply,  
23 while larger packages of about 5 or 10 lb, (about 2265 or 4530 gm) can be supplied  
24 for commercial use in restaurants, kitchens and so on.

25  
26 One embodiment of a package providing such desirable features is illustrated in the  
27 drawing Figure. A wide range of alternative packages and packaging features will  
28 be apparent to those skilled in the art. The maca container illustrated in Figure 1  
29 comprises a cylindrical drum 10 having a screw-down lid 12, which for esthetic

purposes can have an outer profile flush with that of drum 10. Drum 10 is preferably sealed by a frangible paper, plastic, metal or composite membrane 14 and in closes a sack 16 containing a desired quantity of powdered maca 18. In addition, a scoop 20, which is preferably a measuring scoop of stated capacity is included in drum 10. Sack 16 made the of any suitable material for example polyethylene, polypropylene or polyester film, is preferably transparent and is preferably sealed, for example by a twist tie 22. Optionally, container 10 may include, secured to the container, or to, or on a container label, or within the container, instructions for use of maca, optionally including recipes such as those described herein, one or more redeemable coupons, and contact information for obtaining information regarding maca and its use, for example telephone number, email web or postal address, and the like. Alternatively, some or all of such materials can be printed on the outside of the container or on a label around the container.

#### COMPARATIVE EXAMPLE A

##### *Maca paste*

About 15 ml maca powder is thoroughly mixed with about 20 ml water to a smooth slurry or paste. A tablespoonful of the paste is fried in an oiled skillet at about 350 °F. After 2-3 minutes, the product is still wet, with little sign of thickening, and is beginning to stick to the skillet. After 1-2 more minutes the product has still not thickened, does not look cooked, but is sticking significantly and is removed before it burns. Even after cooling the product is still a moist, paste unable to hold its shape. Product aroma is pronounced, and the mixed product is quite unpalatable before and after cooking with a strong, bitter, persistent flavor. In this test, maca does not behave like wheat flour which can be mixed with water and cooked to a pleasant, eatable dimensionally stable pancake or crust.

The following examples illustrate the preparation of maca-containing food products pursuant to the invention. Most of the products are shaped and intended to be cooked. The quantities given are suitable for preparation in the home for a small number of people, and can be scaled up, proportionately, for commercial production, employing industrial food-processing equipment, if desired. The approximation that 1 oz equals about 30 gm (rather than 28.35 gm), or 30 ml, has been used, noting that quantities given are approximate and subject to adjustment for quality variations in natural ingredients and for individual taste. It is the relative

1 proportions that are significant.

2

3 For convenience, the weights of some dried herbs and seasonings have been  
4 expressed as 1gm/ml volume equivalents, notwithstanding that the actual weights  
5 of the teaspoon or tablespoon volumes will be somewhat less.

6

7

8

9

10	240	gm	spelt flour	(1 ½ cups)
11	80	gm	maca powder	(½ cup)
12	200	mg	sea salt	
13	15	ml	olive oil	(1 tbsp)
14	180	ml	water	(2/3 cup)

15

16 The ingredients are mixed together in a bowl, adjusting the quantity of liquid ingredients added, for  
17 consistency, kneaded as necessary, rolled out into a sheet and cut into strips, for spaghetti, linguini  
18 or the like, into rectangles for ravioli, or other suitable shape for shells, for tagliatelle or other shaped  
19 pasta product, as is known in the past-making arts. The pasta is air dried, to a lesser degree for  
20 immediate consumption, or for freezing, or to a somewhat greater degree if the product is intended  
21 to be packaged and marketed dry. The dry product comprises well-defined pasta pieces with good  
22 structural integrity. The dried maca pasta is cooked in boiling water to a desired tenderness for from  
23 about 7 to about 15 minutes yielding a cooked shaped pasta product.. The individual pasta strands  
24 or pieces are coherent solids with a conventional pasta appearance. They are palatable with a good  
25 texture and interesting flavor.

26

27

#### EXAMPLE 2

28 The method of Example 1 is repeated substituting barley, buckwheat, kamut, masa, millet, oat, rye,  
29 semolina, teff, or wheat flour, or mixtures of the foregoing flours for spelt flour. The wheat flour  
30 may be durum, white, or wholewheat flour, or a mixture thereof. Comparable results are obtained.

31

32 The method of Example 1 is further repeated using the ingredients set forth in Examples 3-14 below.  
33 In each case, comparable or equivalent results are obtained.

34

35

#### EXAMPLE 3

36

##### *Single-Herb Maca Pasta*

37

38

39

40

41

42

43

44

45

46

47

160	gm	spelt	(1 cup)
40	gm	maca powder	(1/4 cup)
15	gm	fresh herb	(1 tbsp)
30	gm	lemon or lime juice	(2 tbsp)
60	ml	egg whites	(2 ea.)
15	gm	olive oil	(1 tbsp)
60	ml	water	(1/4 cup)

#### EXAMPLE 4

##### *Herbal Maca Pasta*

240	gm	spelt	(1 ½ cups)
-----	----	-------	------------

80 gm	maca powder	(½ cup)
5 ml	sea salt	(1 tsp)
90 ml	egg whites	(3 ea.)
15 gm	olive oil	(1 tbsp)
60-120 ml	water	(1/4 - ½ cup)
60 ml	dried herbs (1 tbsp each: parsley, dill, tarragon, cilantro)	

#### EXAMPLE 5

##### *Maca-Rice Pasta*

80 gm	maca powder	(½ cup)
80 gm	white rice flour	(½ cup)
80 gm	brown rice flour	(½ cup)
500 mg	sea salt	
15 ml	olive oil	(1 tblsp.)
130 ml	water	(½ cup)

#### EXAMPLE 6

##### *Sweet Maca Pasta*

120 gm	spelt	(3/4 cup)
80 gm	maca powder	(½ cup)
120 gm	white sweet potato flour	(3/4 cup)
15 gm	powdered gluten	
200 mg	sea salt	
15 ml	olive oi	(1 tblsp.)
180 ml	water	(2/3 cup)

#### EXAMPLE 7

Yam flour or malanga flour is substituted for the white sweet potato flour used in Example 6.

#### EXAMPLE 8

##### *Maca Bean Pasta*

120 gm	kamut	(3/4/cup)
80 gm	maca powder	(½ cup)
120 gm	black bean flour	(3/4 cup)
15 gm	powdered gluten	
15 gm	chili powder	(1 tbsp)
30 gm	onion powder	(2 tbsp)
45 gm	dried basil	(3 tbsp)
200 mg	sea salt	
15 ml	olive oil	
180 ml	water	(2/3 cup)

#### EXAMPLE 9

##### *Oriental Maca-Rice Pasta*

118 gm	maca powder	(3/4 cup)
109 gm	white rice flour	(less than 3/4 cup)

109 gm	brown rice flour	(less than 3/4 cup)
91 gm	potato flour	(less than 3/4 cup)
20 gm	powdered ginger	
20 gm	powdered wasabi	
15 gm	powdered egg white	(equal to 1 egg)
15 ml	olive oil	
220 ml	water	(1 cup)

#### EXAMPLE 10

A similar quantity of the mixed ingredients of the Maca Pasta (Basic) recipe of Example 1 is substituted for the maca powder in Example 9.

#### EXAMPLE 11

One or more of artichoke, casava, garbanzo, lotus, malanga, masa, sweet rice, quinoa, soy, sweet potato, water chestnut, or yam flours is substituted for one or more of the white rice or brown rice flours or the potato flour in Example 9.

#### EXAMPLE 12

##### *Maca-Kamut Pasta*

160 gm	kamut	(1 cup)
55 gm	maca powder	(1/3 cup)
10 ml	dry oregano	(2 tsp)
45 ml	lemon juice	(3 tbsp)
15 ml	olive oil	(1 tbsp)
60 ml	water	(1/4 cup)

#### EXAMPLE 13

##### *Tex-Mex Maca Pasta*

240 gm	spelt	(1 1/2 cups)
80 gm	maca powder	(1/2 cup)
30 ml	cilantro, fresh, chopped	(2 tbsp)
2 ml	chili powder	(1/2 tsp)
2 ml	onion powder	(1/2 tsp)
60 ml	egg whites	(2 ea.)
15 ml	olive oil	(1 tbsp)
60 ml	water	(1/4 cup)

#### EXAMPLE 14

##### *Maca-Quinoa Pasta*

55 gm	quinoa flour	(1/3 cup)
55 gm	maca powder	(1/3 cup)
55 gm	potato flour	(1/3 cup)
55 gm	tapioca flour	(1/3 cup)
60 ml	egg whites	(2 ea.)
15 ml	olive oil	(1 tbsp)
60 ml	water	(1/4 cup)

EXAMPLE 15  
*Basic Maca Bagel*

Step 1: Yeast Mix	240 ml	warm water	(1 cup)
	1 pkg	active dry yeast	
	7 gm	sugar	(1 ½ tsp)
	7 gm	sea salt	(1 ½ tsp)
Step 2: Flour	320 gm	all purpose flour	(2 cups)
	80 gm	maca powder	(½ cup)
Step 3: Water Boil	3000 ml	water	(3 qt)
	7 gm	sugar	(1 tbsp)
Step 2: Batter Mix	80 gm	cornmeal batter	(½ cup)
	30 gm	egg yolk	(1 ea)
	15 ml	water	(1 tbsp)

Step 1, mix warm water, yeast and sugar, let stand 5 minutes, stir in salt. Step 2, add and mix 2 cups flour, beat (med) 5 minutes, add ½ cup maca, mix. Knead 15 minutes. Remove to oiled bowl, cover, let stand 30 minutes. Knead and divide into six pieces. Knead each piece into a ball, poke thumbs through center, shape. Place on floured board, cover, let stand at room temperature for 20 minutes. Step 3, bring 3 quarts water plus sugar to a boil, heat oven to 400°F, and grease baking sheet. Drop bagels in water (ea), boil 5 minutes with turning. Remove, drain, brush with batter made in step 4, bake 30 - 45 minutes. Bagels of traditional appearance with good texture and structural integrity as well as an agreeable flavor are produced.

EXAMPLE 16  
*Maca Wheat Bagels*

Example 15 is repeated, substituting 1 ½ tbsp honey for sugar and substituting 1 cup whole wheat flour and 1/4 cup wheat germ for 1 1/4 cups all purpose flour. Comparable or equivalent results are obtained.

EXAMPLE 17  
*Maca Pumpernickel Bagels*

Example 15 is repeated, substituting 1½ tbsp dark molasses for sugar and substitute 1 cup rye flour, ½ cup whole what flour, for 1½ cup of all purpose flour. Comparable or equivalent results are obtained.

EXAMPLE 18  
*Maca Onion Bagels*

Example 15 is repeated, adding ½ cup toasted onion flakes to basic dough with the yeast, water and sugar. Comparable or equivalent results are obtained.

EXAMPLE 19  
*Maca Rye Loaf*

240 gm	rye flour	(1½ cup)
80 gm	maca powder	(½ cup)



1	15 gm	dry yeast	(1 tbsp)
2	80 ml	warm water	(½ cup)
3	5 gm	salt	(2 tsp)
4	30 ml	canola oil	(2 tbsp)
5	30 ml	cider vinegar	(2 tbsp)
6	80 gm	unbleached white flour	(½ cup)

7  
8 Rye and maca powders are added to a bowl. The yeast is dissolved in water added to the  
9 bowl and mixed with the flours. Salt, oil, and vinegar are added, stirring well. White flour  
10 is added and the dough is kneaded well and formed into any desired loaf or loaves. The  
11 loaves are brushed on the surface with oil, set in a pan and allowed to double in size, then  
12 baked in a preheated oven at 350°F for 1-1/4 hours. Well-shaped bread loaves of good  
13 texture and structural integrity as well as an appealing flavor are obtained.

#### 14 15 EXAMPLE 20

##### 16 *Maca Pita*

17	<i>Starter:</i>	120 ml	water	(4 oz)
18		45 gm	yeast	(1 ½ oz)
19				
20	<i>Pita:</i>	240 ml	water	(8 oz)
21		15 gm	salt	(½ oz)
22		15 ml	olive oil	(1 tbsp)
23				
24		90 gm	whole wheat flour	(3 oz)
25		240 gm	maca powder	(8 oz)
26		480 gm	high gluten flour	(16 oz)

27  
28 Mix starter and let stand 5 minutes. Mix remaining ingredients, add starter, knead 10  
29 minutes, let stand 30 minutes covered. Make 5 ounce balls, let rest 5 minutes, roll out to  
30 circles, about 1/4 inch thick. Let rest 20 minutes and bake on a stone at 500°F for 3  
31 minutes. Well-shaped pitas of good texture and structural integrity as well as an appealing  
32 flavor are obtained.

#### 33 34 EXAMPLE 21

##### 35 *Maca Gnocchi*

36	360 gm	boiling potatoes	(3/4 lb)
37	80 gm	all purpose flour	(½ cup)
38	80 gm	maca powder	(½ cup)
39	105 gm	fresh grated parmesan cheese	(2/3 cup)
40		Sauce: tomato, pesto, etc. as desired.	

41  
42 Boil unpeeled potatoes until tender, drain, peel when able. Puree while warm. Add maca  
43 powder and most of flour. Beat until smooth. Add remaining flour, incorporate, knead five  
44 minutes into dough. Shape into tablespoon-size balls, crease center, boil in salted water  
45 until gnocchi rise (8 - 10 minutes) and drain. Well-shaped gnocchi of good texture and  
46 structural integrity as well as an appealing flavor are obtained. They can be served with  
47 sauce and cheese.  
48

## EXAMPLE 22

Example 21 is repeated substituting arrowroot flour for the all purpose flour. Similar results are obtained.

## EXAMPLE 23

*Maca Pizza*

280	gm	bread flour	(1 3/4 cup)
80	gm	maca powder	(1/2 cup)
5	gm	salt	(1 tsp)
7	ml	vegetable oil	(1 1/2 tsp)
120	ml	water	(3/4 cup)
5	gm	dry yeast	(1 tsp)

Sauce: tomato, pesto, etc. as desired.

Place flour, maca and salt in bread pan, add water and mix. Add yeast and knead. Let stand 30 minutes covered. Divide equally into four balls, place on floured surface, cover with plastic wrap, let stand 20 minutes. Roll each into a flat circle, place on greased baking pan, prick with fork, brush with sauce of choice, add toppings, bake 15 - 20 minutes at 500°F. Well-shaped pizza of good texture and structural integrity as well as an appealing flavor is obtained.

## EXAMPLE 24

*Maca Tortillas*

240	gm	all purpose flour	(1 1/2 cups)
80	gm	maca powder	(1/2 cup)
40	gm	vegetable shortening, pieced	(1/4 cup)
2	gm	baking powder	(1/2 tsp)
2	gm	salt	(1/2 tsp)
120	ml	warm water	(3/4 cup)

In a bowl, mix flour, maca, baking powder, shortening, and salt, until a meal is obtained. Add water dropwise, incorporate, form dough and knead until elastic. Divide into ten equal portions, ball, cover and let stand 30 minutes. Roll each into a 6" disk, cook on a pre-heated surface until both sides are golden. Well-shaped tortillas of good texture and structural integrity as well as an appealing flavor are obtained.

## EXAMPLE 25

*Maca Nut Crunch*

360	gm	granulated sugar	(2 1/4 cups)
80	gm	maca powder	(1/2 cup)
60	gm	unsalted butter	(1/2 stick)
160	ml	water	(2/3 cup)
5	gm	salt	(1 tsp)
240	gm	crushed macadamia nuts	(1 1/2 cups)

In a heavy saucepan, add sugar, maca, butter, water. Cook over medium heat with stirring to a golden-brown syrup (approximately 25 minutes). Remove from stove. Stir in macadamia nuts. Pour into 9" x 13" greased foil-lined pan. Let set and cool. Break into

bite-sized pieces. The nut crunch pieces are firm and solid, have good texture and an appealing flavor.

EXAMPLE 26  
*Spicy Maca Chips*

160	gm	maca powder	(1 cup)
160	gm	all purpose flour	(1 cup)
40	ml	vegetable shortening, pieced	(1/4 cup)
2	mg	baking powder	(1/2 tsp)
2	mg	salt	(1/2 tsp)
30	ml	crab boil spices	(2 tbsp)
2	mg	garlic powder	(1/2 tsp)
2	mg	chili powder	(1/2 tsp)
120	ml	warm water	(1/2 cup)

In a bowl, mix flour, maca, baking powder, shortening, salt, garlic and chili powder until a meal is obtained. Mix together crab boil and water. Add dropwise, incorporate, form dough, knead until elastic. Divide into workable portions, ball, cover, let stand 30 minutes. Roll each into a thin sheet. Cut into desired shapes, place single layered on non-stick (or greased) cookie sheet and bake in a pre-heated oven at 400°F for about 10 minutes until crisp or fry in vegetable oil at about 375°F, 3 - 5 minutes. Well-shaped chips of good texture and structural integrity as well as an appealing flavor are obtained.

EXAMPLE 27  
*Maca Croutons*

640-960	gm	cubed maca rye bread (Ex. 19)	(4-6 cups)
30	gm	butter	(2 tbsp)
30	ml	olive oil	(2 tbsp)
5	gm	oregano	(1 tsp)
5	gm	finest herbs	(1 tsp)
2		cloves garlic, crushed	
		Salt and pepper to taste	

Melt butter in a large pan (11" x 14") in a preheated oven at about 200°F. Add oil. Press garlic into oil and butter mixture. Add herbs, mix well. Add salt and pepper to taste. Add bread cubes and tumble until well coated. Spread in single layer. Dry in oven 15 - 30 minutes. The croutons have good texture and structural integrity as well as an appealing flavor.

EXAMPLE 28  
*Mac Dog Treats*

80	gm	cornmeal	(1/2 cup)
160	gm	whole wheat flour	(1 cup)
120	gm	maca powder	(3/4 cup)
30	gm	garlic powder	(2 tbsp)
30	ml	instant stock mix	
		(beef, chicken and vegetable)	(2 tbsp)

30 gm	bacon bits	(2 tbsp)
90 ml	oil	(6 tbsp)
105 gm	water	(2/3 cup)
	Powdered multivitamins (optional)	

Add all dry ingredients together, mix. Add in wet ingredients and mix well to cornmeal consistency. Roll out 1/4" sheet and cut with biscuit cutter. Place on cookie sheet and bake at about 350°F for about 35-45 minutes, basting with meat drippings or bacon fat. Allow to cool before serving. Well-shaped dog biscuits, or treats, of good texture and structural integrity are obtained which are appealing to dogs.

## EXAMPLE 29

*Mac Cat Cookies*

240 gm	can tuna (in oil)	(8 oz)
215 gm	flour	(1 1/3 cups)
215 gm	cornmeal	(1 1/3 cups)
215 gm	flour	(1 1/3 cups)
215 gm	maca powder	(1 1/3 cups)
120 gm	water	(3/4 cup)
105 ml	vegetable oil	(2/3 cup)
2 gm	salt	(1/2 tsp)
	Multivitamins (optional)	

Mix all ingredients. Knead to combine. Roll to 1/4" thick sheet. Cut to desired shape. Bake on greased cookie sheet 350°F, 25 - 30 minutes. Cool. Store refrigerated. Well-shaped cat cookies, or treats, of good texture and structural integrity are obtained which are appealing to cats.

## EXAMPLE 30

*Mac Horse Nuggets*

320 gm	rolled oats	(2 cups)
320 gm	sweet feed	(2 cups)
320 gm	maca powder	(2 cups)
800 ml	bran	(5 cups)
240 gm	molasses	(1 1/2 cups)

Mix grains and maca together in large bowl. Add molasses, knead until well mixed. Place 1/3 cup portions on greased cookie sheet and bake at about 375°F for about 10 - 12 minutes. Cool. Store refrigerated or frozen. Well-shaped horse nuggets, or treats, of good texture and structural integrity are obtained which are appealing to horses.

## EXAMPLE 31

*Maca Granola*

320 gm	rolled oats	(2 cups)
320 gm	granola	(2 cups)
80 gm	wheat germ	(1/2 cup)
80 gm	sesame seeds	(1/2 cup)

1	40 gm	shelled pecans (or other nuts)	(1/4 cup)
2	40 gm	raisins	(1/4 cup)
3	40 gm	dried fruit	(1/4 cup)
4	20 gm	grated coconut	(1/8 cup)
5	30 ml	light sesame oil	(2 tbsp)
6	40 ml	honey	(1/4 cup)
7	5 gm	ground cardamom	(1 tsp)
8	2 gm	grated nutmeg	(1/2 tsp)

9  
10 Toast oats, wheat germ, maca, seeds, legumes lightly on a baking sheet until browned  
11 (350°F, 5 - 10 minutes). Cool. Heat honey, oil in a small pan and trickle over dry mix.  
12 Sprinkle with cardamom. Return to oven and heat an additional 5 minutes. Stir and turn.  
13 Heat a further 5 minutes until brown (not crispy). Remove, cool, add raisins, fruit, nuts,  
14 mix well. The cooked product is palatable and has a good flavor. The maca is well  
15 integrated and not apparent as a separate ingredient.

#### 16 17 EXAMPLE 32

##### 18 *Maca Wafers*

19	80 gm	butter	(1/2 cup)
20	240 gm	graham flour	(2 cups)
21	80 gm	maca powder	(1/2 cup)
22	15 gm	baking powder	(1 tbsp)
23	30 gm	brown sugar	(2 tbsp)
24	7 gm	cinnamon, ground	(1/2 tbsp)
25	40 ml	honey	(1/4 cup)
26	60 ml	beaten egg	(1 whole)
27	40 ml	hot water	(1/4 cup)

28  
29 Preheat oven (350°F). Cut and mix butter into flour and maca to a cornmeal texture. Stir in  
30 baking powder, brown sugar, cinnamon. Add egg, hot water, mix well. Knead as dough 2  
31 - 3 minutes. Set one-half aside. Roll out into a square 1/8" thick. Place on ungreased  
32 baking sheet. With sharp knife, score into 2" squares. Bake 10 minutes until lightly brown.  
33 Repeat with remaining one-half dough. Cool, separate. Well-shaped wafers of good  
34 texture and structural integrity as well as an appealing flavor are obtained.

#### 35 36 COMPARATIVE EXAMPLE B

##### 37 *Wheat flour dough*

38 One part of high gluten bread (wheat) flour is mixed with sufficient egg white to form a  
39 good dough. The dough is compared with a similar dough prepared using water in place  
40 of the egg white and is examined for elasticity by manually stretching the dough. There is  
41 little difference in elasticity between the water-only dough and the egg white dough.

#### 42 43 EXAMPLE 33

##### 44 *Maca dough*

45 Comparative Example B is repeated using a mixture of one part maca powder and one part  
46 red flower in place of the breadth are of comparative example B. Surprisingly, the egg  
47 white dough exhibits significantly more elasticity that the water-based dough. Such  
48 elasticity is desirable in structurally integrating the maca into the end-product foodstuff.

Also, good elasticity is associated with a lighter bread. It may be theorized, although the invention is not bound by such theory, that the maca proteins, which are a prominent component of maca, permit cross-linking with egg white albumen to provide the kind of molecular structure commonly associated with elasticity.

The food products of the foregoing Examples 1-33 (not including Comparative Examples A and B) have enhanced nutritional value derived from the presence of maca as compared with the equivalent products lacking maca.

The dry ingredients of the foregoing recipes, or some of the dry ingredients, for example maca powder mixed with flour, can, pursuant to the invention, be commercially supplied as a package of ingredients for use in one or more of the recipes.

The quantities of maca powder employed in the foregoing examples, and their proportions with respect to the total flour and total ingredients used in the examples, are set forth in the Table.

1

2

3

4

5

6

7

8

9

10

11

12

13

14

15

16

17

18

19

20

21

22

23

24

25

26

27

28

29

30

31

32

33

TABLE					
Maca as a percentage constituent of total flour and of total ingredients in the examples.					
<i>Example</i>	<i>Maca gm</i>	<i>Flour gm</i>	<i>Total gm</i>	<i>Maca % flour</i>	<i>Maca % Total</i>
Ex. 1 pasta	80	320	515	25.00	15.53
Ex. 3 pasta	40	200	370	20.00	10.81
Ex. 4 pasta (60 ml water)	80	320	550	25.00	14.55
Ex. 4 pasta (120 ml water)	80	320	610	25.00	13.11
Ex. 5 pasta	80	240	385	33.33	20.78
Ex. 6-8 pasta	80	335	530	23.88	15.09
Ex. 9 pasta	118	427	717	27.63	16.46
Ex. 12 pasta	55	270	400	20.37	13.75
Ex. 13 pasta	80	320	489	25.00	16.36
Ex. 14 pasta	55	220	355	25.00	15.49
Ex. 15 bagels	80	400	654	20.00	12.23
Ex. 19 bread	80	320	560	25.00	14.29
Ex. 20 pita	240	810	1245	29.63	19.28
Ex. 21 gnocchi	80	80	500	100.00	16.00
Ex. 23 pizza	80	360	497	22.22	16.10
Ex. 24 tortilla	80	320	484	25.00	16.53
Ex. 25 crunch	80	80	905	100.00	8.84
Ex. 26 chips	160	320	518	50.00	30.89
Ex. 28 dog treats	120	360	645	33.33	18.60
Ex. 29 cat cookies	215	860	1327	25.00	16.20
Ex. 30 horse nuggets	320	320	2000	100.00	16.00
Ex. 31 granola	320	320	1017	100.00	31.47
Ex. 32 wafers	80	335	592	23.88	13.51

While the invention has been described with particular reference to a variety of cooked and shaped food products for either human or animal consumption, and to the commercial marketing of bulk supplies of powdered maca for preparing such food products, it will be understood that the invention includes a wide range of

005050-0950950  
1 food products other than those specifically mentioned herein, including cookies and  
2 crackers, as well as macaroni, noodles, lasagne and other pasta product, cakes and  
3 muffins, pastry products and the like for human consumption. In addition, the  
4 invention includes shaped or cooked, or shaped and cooked maca-containing  
5 feedstuffs for agricultural, piscicultural, veterinary or zoological use for health  
6 maintenance or therapeutic purposes including, in particular, treatment of sterility  
7 in breeding animals.

8  
9 Some animals which may benefit from a maca-containing feed as an alternative to,  
10 or supplement to, a relatively low nutritional value feed, are common farm animals  
11 such as cows, sheep, horses, llamas, goats, and pigs, as well as exotics such as mink  
12 and ostriches. Zoo animals, for example monkeys and apes may also benefit as may  
13 carnivores such as wild cats, dolphins, sharks and whales when meats, fish, prey or  
14 other high proteins are unavailable.

15  
16 Furthermore, while the invention has been described with reference to maca, as this  
17 is a cultivated and widely available species in certain parts of South America, those  
18 skilled in the art will understand that the invention may also be able to employ  
19 other species of cruciform, or other plant family, that are known or become known,  
20 including species closely related to maca and species not closely related to maca;  
21 and to genetically engineered variants or other genetically induced variants of  
22 maca; which display a similar combination of useful properties, especially, but  
23 without limitation, the development of large fleshy roots, corms or fruits that are  
24 readily stored and have advantageous nutritional characteristics, for example  
25 nutritional profiles that compare favorably with cereals. The ability to be cultivated  
26 in agriculturally poor regions and an established consuming culture are further  
27 desirable characteristics of such species alternatives to maca.

28  
29 While illustrative embodiments of the invention have been described above, it is, of



course, understood that various modifications will be apparent to those of ordinary skill in the art. Many such modifications are contemplated as being within the spirit and scope of the invention.

The following references relating to maca are hereby incorporated herein by reference thereto:

# REFERENCES

1. Rea, J (1992) Raíces andinas: maca in Bermejo, H. and Leon, J.E., eds., Cultivos marginados, otra perspectiva de 1492.
2. King, Steven (1986) Ancient Buried Treasure of the Andes. *Garden*, November/December.
3. National Research Council (1990) Lost Crops of the Incas: Little Known Plants of the Andes with Promise for Worldwide Cultivation. Nat Acad Press, Washington DC
4. Johns, T. (1981). The añu and the maca. *J Ethnobiol*, 1:208-212
5. Quiros CF *et al* (1996) Physiological and Cytogenetical Characteristization of Maca, *Lepidium meyenii* Walp. *Econ Bot* 50:216-23.
6. Leon, J (1964) The "maca" (*Lepidium Meyenii*) a little known food plant of Peru. *Econ Bot* 18: 122-127
7. Chacon, RC (1961) Estudio fitoquímico de *Lepidium meyenii*. Dissertation, Univ., Nac. Mayo de San Marcos, Perú.
8. Dini, A *et al* (1994) Chemical composition of *Lepidium meyenii*. *Food Chem* 49:347-349.
9. Plant Medicine's Importance Stressed by CSU Professor, *HerbalGram Mag*, Spr 1989, p12.
10. Steinberg, P (1995) Phil Steinberg's Cat's Claw News, Vol. 1, Issue 2, July/August.
11. Gomez, A (1997) Maca, Es alternativa Nutricional para el año 2000. Informe Ojo con su Salud No. 58 August 15, Lima, Peru
12. Chacon, G (1990) La maca (*Lepidium peruvianum*) Chacon sp. Nov. Y su habitat. *Revista Peruana de Biología* 3: 171-272
13. King SR (1986) Tubers from the Andes: Extinction or Propagation. *Garden* 10(6):6-11.
14. Consultive Group on International Agricultural Research (CGIAR)
15. [www.cgiar.org/cio/biodiv/arato\\_maca.htm](http://www.cgiar.org/cio/biodiv/arato_maca.htm)
16. USDA, ARS, National Genetic Resources Program. Germplasm Resources Information Network (GRIN), National Germplasm Resources Laboratory, Beltsville, MD
17. Toledo J *et al* (1998) Genetic variability of *Lepidium meyenii* and other Andean *Lepidium* species (Brassicaceae) assessed by molecular markers. *Ann. Bot.* 82:523-30.
18. Marticorena C & Quezada M. (1985) Catalogo de la flora vascular de Chile. (L Chile)
19. Brako L & Zarucchi JL (1993) Catalogue of the flowering plants and gymnosperms of Peru. (L Peru)
20. Facciola S (1990) *Cornucopia - a Source Book of Edible Plants*. Kampong Publications
21. Macbride JF *et al* , eds 1936-1971; new ser. 1980-. *Flora of Peru*. (F Peru)
22. Kunkel G. *Plants for Human Consumption* (L Edible Pl)
23. Wiersma JH & León B (1999) *World Economic Plants: a Standard Reference*. (World Econ Pl)
24. Popenoe H *et al* (1990) *Lost Crops of the Incas*, National Academy Press
25. Uphof JC (1959) *Dictionary of Economic Plants*, Weinheim
26. Usher G (1974) *Dictionary of Plants Used by Man*, Constable (ISBN0094579202)
27. ARTC. "Searching for lost crops". [www.cipotato.org/projects/nrm/c&cartogr/artprjct.htm](http://www.cipotato.org/projects/nrm/c&cartogr/artprjct.htm)
28. CIP. "Lost Crops: The Lesser-known Andean Root and Tuber Crops." <http://www.cipotato.org/projects/nrm/c&cartogr/artc.htm>
29. CIP-Held Accessions. Accessions of Lesser-known Andean Root and Tuber Crops Held in the CIP Genebank. <http://www.cipotato.org/biodiv/arato/artcacc.htm>
30. Macleod AJ (1976) "Volatile flavor compounds in the Cruciferae" *The Biology and Chemistry of the Cruciferae*. Vaughan AJ *et al*, eds. Academic Press, New York.
31. Benn M (1977) Glucosinolates. *Pure Appl. Chem.* 49:197-210.
32. Sobrevilla LA *et al* (1968) Low estrogen excretion during pregnancy at high altitude. *Amer J Obst Gyn.* 120:828-33.
33. Buck AA *et al* (1968) *Health and Disease in four Peruvian villages*. The John Hopkins Press, Baltimore, MD
34. Collazos Chiriboga C. (1969) *La Composición de los Alimentos Peruanos*. Ministerio de Salud Pública. Instituto de Nutrición, 3<sup>ra</sup> Edición. Lima, Perú.
35. Collazos Chiriboga C. (1969) *La Composición de los Alimentos Peruanos*. Instituto de Nutrición, Nueva edición, revisada y ampliada, 20 pág.
36. Obregon LE (1998) *Maca - Planta Medicinal y Nutritiva del Perú*. Instituto de Fitoterapia Americano, Lima. pp.123-46.
37. Obregon LE (1998) *Maca - Planta Medicinal y Nutritiva del Perú*. Instituto de Fitoterapia Americano, Lima. pp.91-120.
38. Obregon LE (1998) *Maca - Planta Medicinal y Nutritiva del Perú*. Instituto de Fitoterapia Americano, Lima. pp.19-54
39. Matos M, Ramiro y Ravines, R (1980) El Pérido Arcaico (5000-1800 a.C.), en: *Perú Antiguo*. Tomo I. Editorial Juan Mejía Baca.
40. Hernando Bermejo JE & León J, eds (1994) *Neglected Crops: 1492 from a Different Perspective*, Rome. pp165-79.

005060" 8655960

1 Claim

2 1. A shaped solid food product incorporating an effective amount of maca, the  
3 source for the maca comprising dry powdered maca plant.

4  
5 2. A food product according to claim 1 wherein the food product is a cooked food  
6 product and the dry powdered maca is cooked in the food product.

7  
8 3. A method of marketing a nutritional supplement comprising offering for sale  
9 packages of dried maca, each package containing at least 10 gm maca, optionally  
10 from about 50 to about 2,000 gm maca; and instructing consumers to ingest at least  
11 2, preferably 5 and more preferably 20 grams of maca per day.

12  
13 4. A method according to claim 3 comprising instructing the addition of powdered  
14 maca to solid foodstuffs prior to ingestion of the foodstuff.

15  
16 5. A method according to claim 3 comprising instructing the addition of the maca  
17 to a cooked, solid foodstuff, prior to cooking, whereby the maca is cooked with the  
18 foodstuff.

19  
20 6. A bulk package of dried dispensable, pourable maca powder, or maca powder  
21 mixture, the package containing at least 10 gm maca, optionally from about 50 to  
22 about 2,000 gm maca and including instructions to consumers to ingest at least 2,  
23 preferably 5 and more preferably 20 grams of maca per day.

24  
25 7. A package according to claim 6 comprising a dispensing scoop.

26  
27 8. A package according to claim 6 wherein the maca powder mixture comprises  
28 substantially pure maca powder and a grain or vegetable flour or mixtures thereof.

005050 8655950

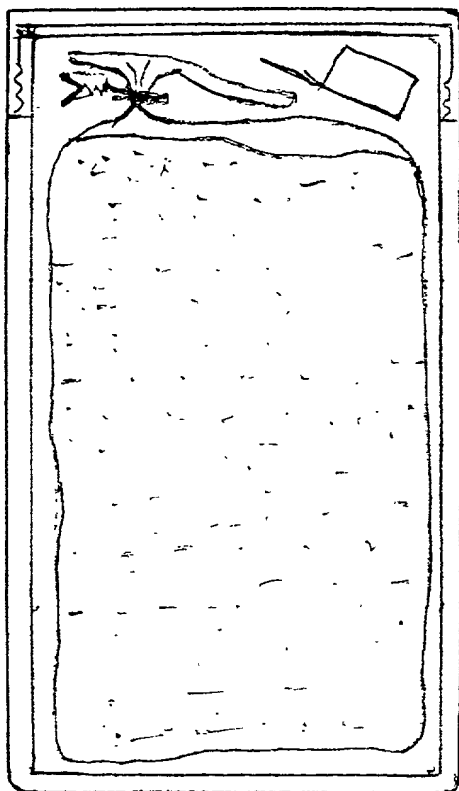


FIGURE 1

<b>DECLARATION FOR UTILITY OR DESIGN PATENT APPLICATION (37 CFR 1.63)</b>  <input type="checkbox"/> Declaration Submitted with Initial Filing OR <input checked="" type="checkbox"/> Declaration Submitted after Initial Filing (surcharge (37 CFR 1.16 (e)) required)	First Named Inventor	BOBROWSKI et al..
	COMPLETE IF KNOWN	
	Application Number	Unknown
	Filing Date	Herewith
	Group Art Unit	Unknown
	Examiner Name	Unknown

As a below named inventor, I hereby declare that:

My residence, post office address and citizenship are as stated below next to my name.

I believe I am the original, first and sole inventor (if only one name is listed below) or an original, first and joint inventor (if plural names are listed below) of the subject matter which is claimed and for which a patent is sought on the invention entitled:

MACA PRODUCTS AND THEIR USES

the specification of which

☒ is attached hereto

OR

☐ was filed on \_\_\_\_\_ as United States Application Number or PCT International  
Application Number and was amended on \_\_\_\_\_ (if applicable).

I hereby state that I have reviewed and understand the contents of the above identified specification, including the claims, as amended by any amendment specifically referred to above.

I acknowledge the duty to disclose information which is material to patentability as defined in 37 CFR §1.56.

I hereby claim foreign priority benefits under 35 U.S.C. §119(a)-(d) or §365(b) of any foreign application(s) for patent or inventor's certificate, or §365(a) of any PCT International application which designated at least one country other than the United States of America, listed below and have also identified below, by checking the box, any foreign application for patent or inventor's certificate, or PCT International application having a filing date before that of the application on which priority is claimed.

Prior Foreign Application Number(s)	Country	Foreign Filing Date (mm/dd/yyyy)	Priority Not Claimed	Certified Copy Attached	
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

I hereby claim the benefit under 35 U.S.C. §119(e) of any United States provisional application(s) listed below.

Application Number(s)	Filing Date (mm/dd/yyyy)
60/152,468	September 3, 1999

005060" 0555960

I hereby claim the benefit under 35 U.S.C. §120 of any United States application(s), or 365(c) of any PCT International application designating the United States of America, listed below and, insofar as the subject matter of each of the claims of this application is not disclosed in the prior United States or PCT International application in the manner provided by the first paragraph of 35 U.S.C. §112, I acknowledge the duty to disclose information which is material to patentability as defined in 37 CFR §1.56 which became available between the filing date of the prior application and the national or PCT International filing date of this application.

<i>U.S. Parent Application or PCT Parent Number</i>	<i>Parent Filing Date (MM/DD/YYYY)</i>	<i>Parent Patent Number (if applicable)</i>

As a named inventor, I hereby appoint **Anthony H. Handal, Registration No. 26,275,**  
and all other registered practitioners listed under **Customer No. 00545**  
to prosecute this application and to transact all business in the Patent and Trademark Office connected therewith.

Address all telephone calls to Anthony H. Handal at (203) 838-8589

Address all correspondence to: Anthony H. Handal  
Handal & Morofsky  
80 Washington Street  
Norwalk, Connecticut 06854  
Facsimile (203) 838-8794

I hereby declare that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 1001 of Title 18 of the United States Code and that such willful false statements may jeopardize the validity of the application or any patent issued thereon.

NAME OF SOLE OR FIRST INVENTOR:				<input type="checkbox"/> A petition has been filed for this unsigned inventor	
Given Names (at least one name in full plus other names or initials)			Family Name or Surname		
Paul			BOBROWSKI		
Inventor's Signature				Date.	
Residence: City	Watervliet	State	NY	Country	U.S.A.
Post Office Address: 14 Lake Shore Dr. 1C				Citizenship	U.S.A.
Post Office Address					
City	Watervliet,	State	NY	Zip	12089
				Country	U.S.A.

☒ Additional inventors are being named on the separate sheet attached hereto.

